

FEES AND CHARGES

(Subject to change prior to event confirmation)

1. Usage Fee:

Includes the use of the Carriage House and use of our standard glassware, dishware, flatware, banquet tables & chairs, linens and an on-site event coordinator.

Non-profit Organizations & Government Agencies

(You must provide your non-profit tax identification number)

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$250	\$500
51 + guests	\$400	\$800

Corporate and Personal

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$500	\$1,000
51 + guests	\$800	\$1,600

2. Labor, Service, and non-alcoholic beverage, per-person: **\$12.50**

Non-alcoholic beverage includes Coffee, Hot Tea, and Iced Tea.
Coca-Cola products will be served upon the request of your guests.

3. Labor for pre-dinner Reception involving food or beverage service, per person **\$ 3.00**

4. Security Fee (Carriage House only - 2 hour minimum), per-hour: **\$56.40**

5. Per-person food prices are found with the menu.

PLEASE NOTE: You will be billed directly by the caterer for the food and this payment is due the day of your event.

6. Miscellaneous Fees and Charges which may apply:

State Holiday Surcharge	\$400.00
Additional Event time, per hour	\$100.00
Additional Set-up time, per half hour	\$ 75.00
47" LCD TV with 2 self-powered external speakers	\$175.00
DVD Player	\$ 25.00
Multimedia Projector	\$ 75.00
Lectern, Microphone	\$ 50.00 - 150.00

SIDE SALADS

Simply Greens	\$5.50
<i>a fresh variety of mixed greens tossed with a light vinaigrette</i>	
Farmers Market Garden Salad	\$6.50
<i>mixed greens, tomato, cucumber, carrot, croutons creamy herb dressing</i>	
Classic Caesar Salad	\$6.50
<i>romaine, garlic croutons, diced tomato garnish creamy Caesar dressing</i>	
Italian Chopped Salad	\$6.75
<i>romaine, zucchini, carrots, chick peas, tomato, purple onion heartly Italian vinaigrette</i>	
Spinach Salad	\$7.50
<i>baby spinach, bacon, eggs, sliced mushrooms, shaved purple onion light vinaigrette dressing</i>	
Harvest Salad	\$8.25
<i>mixed greens, roasted apple, feta cheese, shaved fennel apple cider vinaigrette</i>	
Elegant Salad	\$8.50
<i>baby field greens, candied walnuts, dried cherries, chevre champagne vinaigrette</i>	
Five Crowns Salad	\$9.00
<i>baby field greens, chopped dates, crumbled bacon, toasted almonds creamy tarragon dressing</i>	

~ Gratuity Not Included ~ Customized Menus Available ~ 4% Cash Discount Is Reflected in Price ~

~ There may be a surcharge for groups of less than 30. ~

ENTRÉE SALADS

Greek Chicken Salad	\$17.00
<i>mixed greens, chicken, Kalamata olives, cucumber, tomato, feta lemon oregano vinaigrette</i>	
Chicken Caesar Salad	\$17.00
<i>crisp romaine, chicken breast, Parmesan cheese, diced tomato, croutons creamy Caesar dressing</i>	
French Market Chicken Salad	\$18.00
<i>mixed greens, chicken, red and green grapes, pecans, Brie cheese tarragon vinaigrette</i>	
Steakhouse Salad	\$21.00
<i>mixed greens, marinated grilled steak & Portobello mushroom, shaved purple onion, tomato, blue cheese crumbles balsamic dressing</i>	
Super Foods Salad	\$23.50
<i>kale, spinach, quinoa, grilled salmon, avocado, dried cranberries, toasted almonds, Parmesan cheese lemon tarragon dressing</i>	
Lemon Basil Shrimp Salad	\$23.50
<i>salad greens, jumbo shrimp, red bell pepper, snow peas, scallion lemon basil vinaigrette</i>	
Salmon Nicoise Salad	\$24.00
<i>grilled salmon fillet on mixed greens with steamed red potatoes, haricot verts, grape tomatoes, Kalamata olives, eggs caper vinaigrette</i>	

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ENTRÉES

Chicken Enchiladas Supreme	\$16.00
<i>layered corn tortillas, chicken, creamy tomatillo sauce with simmered black beans, Mexican rice pilaf</i>	
Penne a la Rosa	\$16.00
<i>penne pasta, Italian sausage, spinach, tomato cream sauce with Tuscan vegetable medley of zucchini, carrots, peppers</i>	
Bistro Chicken	\$17.00
<i>boneless chicken, chunky tomato caper herb sauce with pasta & artichokes</i>	
Swiss Chicken	\$18.00
<i>boneless chicken, Dijon, thinly sliced ham, white wine sauce with mushroom rice pilaf, carrots & green beans</i>	
Boardinghouse Meatloaf	\$18.00
<i>with beef, pork, garden vegetables, shallot pan gravy served with scallion mashed potatoes, green beans with bacon</i>	
Colorado Beef Brisket	\$21.00
<i>sliced, slow roasted beef brisket, shallot mushroom sauce with cheddar green chile mashed potatoes, honey roasted carrots</i>	
Chicken Piccata	\$21.00
<i>boneless chicken cutlet, lemon caper white wine sauce with linguine, wilted spinach</i>	
Chicken Parmigiana	\$23.00
<i>lightly breaded cutlet, basil marinara, mozzarella & Parmesan with linguine, sautéed squash medley</i>	
Mediterranean Chicken	\$24.00
<i>boneless chicken, goat cheese, plum tomatoes lemon orzo with parsley & pumpkin seeds, asparagus spears</i>	

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Glazed Pork Tenderloin	\$24.00
<i>pork tenderloin, apple cranberry cornbread dressing, pan sauce with bacon Brussels sprouts</i>	
Petite Tender Medallions	\$26.00
<i>seared beef medallions, caramelized onions, whiskey butter sauce with poblano potato gratin, green beans almandine</i>	
Savory Salmon	\$32.00
<i>salmon fillet topped with cherry tomato-ginger sauce with pearl couscous, sesame broccoli</i>	
Salmon Salsa Verde	\$34.00
<i>grilled salmon fillet, citrus, parsley, capers with multi grain pilaf, zucchini, yellow squash, carrots</i>	
Roast NY Strip Loin of Beef	\$35.00
<i>roasted, sliced and served with Cabernet mushroom sauce with sweet potato purée, green beans with caramelized shallots</i>	
Rack of Lamb	\$38.00
<i>roasted with rosemary, thyme, garlic, Dijon, sliced into chops with roasted fingerling potatoes & artichoke hearts, minted carrots</i>	
Roast Prime Rib of Beef (boneless)	\$40.00
<i>rosemary au jus, horseradish cream with caramelized onion & gold potato gratin, roasted root vegetables</i>	
Roast Tenderloin of Beef	\$42.00
<i>peppercorn crust, porcini herb sauce, horseradish cream with garlic mashed potatoes, asparagus bundled in Prosciutto</i>	

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DESSERTS

Chocolate Laced Fresh Fruit	\$6.00
<i>fresh seasonal fruit, lacy chocolate drizzle</i>	
Ice Cream Sundae	\$6.25
<i>vanilla ice cream, chocolate syrup, whipped cream, nuts, cherry</i>	
Fruit Cobbler Cake (<i>choose one</i>)	\$6.50
<i>peach, mixed berry, apple or cherry with vanilla ice cream</i>	
Raspberry Truffle Cake	\$7.25
<i>dense chocolate cake, raspberry & chocolate glaze</i>	
Caramel Apple Upside-down Cake	\$7.75
<i>yellow cornmeal cake, sliced apples, caramel drizzle</i>	
Peach & Blackberry Crostata	\$8.25
<i>peaches & blackberries, orange cornmeal crust</i>	
Flourless Chocolate Cake	\$8.25
<i>decadent gluten free chocolate cake, fruit coulis, whipped cream</i>	
Tuscan Lemon Olive Oil Cake (<i>seasonal</i>)	\$8.50
<i>moist, rich lemon cake with grilled nectarines</i>	
Pear Spice Cake	\$8.50
<i>moist spice cake, pecan praline topping</i>	
Pear Frangipane Tart	\$8.75
<i>classic French tart, poached pears, almond filling, butter crust</i>	
Roasted Clementine Tart (<i>seasonal</i>)	\$8.75
<i>bittersweet chocolate ganache, roasted clementines, macadamia nut crust</i>	
Torta Paradisio	\$9.50
<i>delicate cake, figs & blackberries, mascarpone</i>	

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